

Rockingham Rotary

BBQ Food Handling Guidelines

Due to the advent of Covid19, the Rockingham Rotary Club feels that we need to tighten food handling practices of the BBQ Hire Clubs.

These are a guideline to re-enforce basic food safety handling. (If any club is unsure of how food should be prepared, a government approved on-line course is available for \$16. This is called "Basic Introduction to Food Safety".)

1. **During a busy week, we recommend 5 people working the BBQ –**
 - 2 x cooking
 - 2 x serving food – servers must be wearing disposable gloves
 - 1 x cashier – person handling money must not touch food unless donning clean, disposable gloves after each transaction
 - **Note: all people handling food need to be wearing disposable gloves**
2. **Bread must not be stored on the ground.** Please use the back of the trailer or stack the bread on one of the tables.
3. **Cooked food is to be kept in baking trays at the back of the BBQ.** Cover with alfoil if the food is sitting for a time.
4. **Use grease-proof paper to wrap the sausage or burger bun.** A long bun rack is amongst the BBQ equipment. **Please** do not put food onto the table.
5. **Make sure the grease bucket is hooked onto the BBQ.** This is a disability parking area and **NO** oil is to be spilt on the site.
6. **All non-cooked perishable food must be stored on ice in eskies.**
7. **Food preparers need to apply sauces to the prepared buns.** This will keep the bottles clean of COVID19.

We would really appreciate your co-operation on this matter to prevent the possible spread of COVID19 and, as the Council may have Health Inspectors visit our site, comply to food handling regulations. Thank you.